SAUSAGE & PEPPERS

Ingredients

1 pound Assorted sausage, sweet or hot

1-2 green pepper, trimmed seeded and sliced

1 large onion, peeled and sliced

2 tablespoons garlic, chopped

1-2 bay leaves

½ tablespoon thyme

2-3 cups beef broth

Instructions

Place the sausages, peppers, onions, garlic, bay leaves, and thyme into a bucket. Pour enough broth to cover and place a lid on it. Allow to marinate in the refrigerator 5-7 days (original recipe calls for 10 days or until you cannot stand the smell anymore).

Prepare grill for indirect grilling with a drip pan.

Drain broth from sausages and discard. Set peppers and onions to the side. Place sausage directly over the coals and grill turning often until brown on all sides, about 3-5 minutes. Move sausages over drip pan and continue cooking covered, moving and turning them as needed. Continue grilling until a meat thermometer stuck in the middle of the sausage registers 160-165°. Remove sausages. Remove the drip pan and reposition coals for direct grilling. In a grill pan grill the peppers and onions until cooked well, stirring as needed, about 5-7 minutes. Serve sausages on hoagie rolls with grilled peppers and onions.